



SUNSET MENU - \$35

Available between 5.30pm until 6.30pm only
Table must be vacated by 7.30pm on Friday & Saturday

Entrée

Grilled sourdough with assorted dips & infused olive oil

Crispy chilli calamari with lemon aioli & rocket

Mushroom & baby spinach risotto cakes,
oven dried tomatoes, fetta & rocket

Bruschetta, grilled sour dough, fresh tomato, basil, pesto & parmesan

Main Course

Roasted lamb rump, gratin potato, green beans, kale
& red wine jus

Sautéed gnocchi, roasted beetroot, walnuts,
zucchini, spinach & rosemary

Seared New Zealand King salmon, celeriac puree,
confit fennel & champagne veloute

Bourbon glazed beef skirt, caramelised onion,
Tuscan potatoes & Cabernet jus

BYO Tuesday / Wednesday / Thursday only. Corkage \$5 per bottle.